



Function Packages

CONTACT DETAILS

217 Mary Street, Gympie QLD 4570

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BANKING DETAILS

Gympie RSL Club

BSB: 034-127 Acc: 307021

Remittance: accounts@gympiersl.com.au

ROOM HIRE

ORCHID ROOM – HALF DAY

\$175.00

DAY OR NIGHT - Seats up to 220 people theatre style

DAY OR NIGHT – Seats up to 120 people banquet style (8 to 10 per table)

ORCHID ROOM – FULL DAY

\$250.00

DAY PLUS NIGHT - Seats up to 220 people theatre style

DAY OR NIGHT – Seats up to 120 people banquet style (8 to 10 per table)

Inclusions

Tables (round or rectangle) & Chairs, Tablecloths, Dry Bars, Lectern, Microphone, Whiteboard, Projector & Screen, Stage & Dance Floor, Bar, Bar Staff, Wait Staff, Amenities, Air Conditioning, Wheelchair Access & Verandah Access

***Tea, Coffee & Catering are available at extra cost**

SNOOKER ROOM

\$100.00

DAY OR NIGHT – Seats up to 100 people theatre style

Inclusions

Table & Chairs, Microphone, Whiteboard, Projector & Screen, Amenities, Air Conditioning & Wheelchair Access.

***Tea, Coffee & Catering are available at extra cost**

GENERAL INFORMATION

Secure Your Booking

A deposit is required **within 7 days** to secure a booking, being the cost of room hire. The deposit is **non-refundable**.

Celebration Cakes

You are welcome to supply your own cake **free of charge** if you provide your own disposable plates, cutlery and napkins. You would also be required to cut and serve to your guests. Alternatively, for the cost of **\$1.50 per head** we can cut and serve your cake with cream to your guests using our crockery and cutlery.

Extras

Bridal Backdrop, Fairy Lights & Table Skirting	\$180.00
Backdrop with Fairy Lights only	\$100.00
Chair Covers (includes fitting – per chair)	\$5.50
Chair Sashes (includes fitting – per chair)	\$2.50

Tailor Made Packages

If you have **special dietary requirements** or you require something not specified within this package, please feel free to contact our Functions Coordinator to tailor make a package more suited to your needs.

BEVERAGES

Tea & Coffee Station – per person \$3.00

Tea & Coffee Station with Biscuits (individually packaged) – per person \$4.00

Non-Alcoholic Beverages – per jug

Postmix Softdrink \$8.35

Orange Juice \$8.75

Lemon, Lime & Bitters \$9.35

Punch \$10.00

Open Bar

All drinks available to your guests with full payment by you at the Conclusion of your function. Credit card details need to be given prior to open bar set up.

Bar Tab

A set amount is paid by you in advance (e.g. \$1000) for your guests to Enjoy complimentary drinks from either a full bar or a limited selection (e.g. Beer, Wine & Soft drinks).

Pay on Consumption Bar

All drinks available to your guests at their own expense.

CANAPES

Chef's Selection – per person \$10.00

A variety of Canapes served for one hour

Canape Platters

*Minimum 30 pieces per platter

*Price each per item

Rare Roast Beef served with Horseradish Cream on Mini Toast \$3.20

Chicken Satay Skewers \$3.00

Pork Ribs \$4.00

Oysters Kilpatrick \$2.80

Baby Mozzarella, Tomato & Basil Skewers served with Balsamic & Olive Oil \$3.30

Buffalo Wings \$2.50

Spicy Chilli Beef Balls served with Chilli Jam \$2.00

Mozzarella Sticks served with Chilli Plum Sauce \$2.50

BBQ Prawn Skewers (2 prawns) \$3.80

Grilled Scallops with Chorizo \$3.00

Roma Tomato & Avocado Bruschetta with Balsamic Glaze \$2.80

Chilled Tart Cups with Fresh Herb Cream Cheese & Smoked Salmon \$3.50

Mushroom Arancini Balls \$2.00

Prawn Twists \$3.50

PLATTERS & FINGER FOOD

*Allow approximately 8 people per platter

<u>Warm Pastry Platter</u>	\$40.00
Selection of warm Danishes & Scrolls	
<u>Croissant Platter</u>	\$30.00
Selection of Croissants with Condiments	
<u>Baked Delights Platter</u>	\$30.00
Selection of Muffins & Scones with Jam & Cream	
<u>Cake Platter</u>	\$40.00
Selection of Cakes	
<u>Pavlova Platter</u>	\$40.00
Selection of Mini Pavlovas with Fruit Coulis & Cream	
<u>Fruit Platter</u>	\$25.00
Selection of Seasonal Fruits	
<u>Sandwich Platter</u>	\$40.00
Selection of Sandwiches	
<u>Calamari Platter</u>	\$45.00
Salt & Pepper Calamari served with Aioli	
<u>Chicken Wings Platter</u>	\$30.00
Slow cooked marinated Chicken Wings	

Basic Hot Platter \$35.00

Party Pies, Sausage Rolls, Dim Sims, Spring Rolls, Meatballs & Money Bags with condiments

Gourmet Hot Platter \$40.00

Party Pies, Sausage Rolls, Garlic Chicken Balls, Prawn Twisters, Mini Quiche & Prawn & Egg Wontons with condiments

GRAZING BOARDS

*Allow approximately 8 people per platter

Basic Vege Grazing Board \$45.00

Vegetable Sticks, Crackers, Cheese & Dips

Standard Grazing Board \$70.00

Selection of Cured Meats, Dried Fruits, Olives, Cheese & Crackers

Premium Grazing Board \$80.00

Selection of Cured Meats, Fresh & Dried Fruits, Nuts, Olives, Cheese, Crackers & Breadsticks

BREAKFAST

*Prices per person

Standing Breakfast \$15.00

Seasonal Fruits, Danishes, Croissants, Mini Muffins, Butter & Jams, Tea, Coffee & Orange Juice

Buffet Breakfast \$25.00

Scrambled Eggs, Bacon Rashes, Breakfast Chipolatas, Grilled Tomato, Sautéed Mushrooms, Hash Browns, Thick Cut Toast, Mini Muffins, Seasonal Fruit, Tea, Coffee & Orange Juice

Plated Breakfast \$18.00

Scrambled Eggs, Bacon Rasher, Breakfast Chipolata, Grilled Tomato, Hash Brown, Thick Cut Toast, Tea, Coffee & Orange Juice

Premium Plated Alternate Drop Breakfast \$22.00

Eggs Benedict with spinach and bacon, served on lightly toasted Turkish bread and finished with Hollandaise sauce

Potato Rosti, Field Mushroom, Grilled Haloumi, Roquette and smoked salmon stack accompanied by Hollandaise sauce

Includes

Tea, Coffee & Orange Juice

BBQ BUFFETS

*Package price includes cutting of celebration cake & presenting on a platter

*Prices per person

BBQ on The Deck \$25.50

Scotch Fillet Steak, Pork Sausages, Idaho Potato & Sour Cream, Caesar Salad, Chicken Pasta Salad & Greek Salad, warm Bread Basket & Butter

Premium BBQ on The Deck \$30.50

Sirloin Steak, Thick Beef Sausages, Prawn Kebabs with Lime & Dill Aioli, Marinated Chicken Wings, Idaho Potato & Sour Cream, Caesar Salad, Chicken Pasta Salad & Greek Salad, warm Bread Basket & Butter

BUFFETS

*Package price includes cutting of celebration cake & presenting on a platter

*Prices per person

One Course Buffet \$26.50

Choice of 2 Hot Roast Meats, Cold BBQ Chicken, Roast Potato, Roast Pumpkin, Honeyed Carrots, Steamed Greens, Choice of 2 Salads, Condiments & Gravy, warm Bread Basket & Butter

Two Course Buffet \$32.50

Choice of 2 Hot Roast Meats, Cold BBQ Chicken, Roast Potato, Roast Pumpkin, Honeyed Carrots, Steamed Greens, Choice of 2 Salads, Condiments & Gravy, warm Bread Basket & Butter, Choice of 3 Desserts, Tea & Coffee

Premium Two Course Buffet \$38.50

Choice of 2 Hot Roast Meats, BBQ Chicken (served hot or cold), Roast Potato, Roast Pumpkin, Honeyed Carrots, Steamed Greens, Condiments & Gravy, Warm Bread Basket & Butter, Choice of 1 Rice Dish, Choice of 2 Salads, Choice of 2 Desserts, Tea & Coffee

BUFFET OPTIONS

Meat Choices

Pork, Lamb, Beef

(Baked Ham & Turkey available at addition cost)

Salad Choices

Garden, Greek, Potato, Caesar

Rice Dish Choices

Thai Green Chicken Curry

Beef Korma

Sweet & Sour Pork or Fish

Butter Chicken

Satay Lamb

Dessert Choices

Chocolate Cheesecake

Passionfruit Cheesecake

Strawberry Cheesecake

Chocolate Mousse

Carrot Cake

Pavlova with Cream & Fruit

Dessert Only Buffet – per person

\$7.00

Choice of 2 Cheesecake Slices (Passionfruit, Strawberry or Peach & Mango)

Mud Cake

Chocolate Mousse

Pavlova with Cream & Fruit

ALTERNATE DROP

*Prices per person

Roast Two Course

\$22.00

Choice of 2 Hot Roast Meats, Roast Potato, Roast Pumpkin, Honeyed Carrots, Steamed Greens, Condiments & Gravy, Bread Roll & Butter, Choice of 2 Desserts

Roast Meats – choice of two

Pork, Lamb, Chicken, Beef

(Baked Ham & Turkey available at additional cost)

Desserts – choice of two

Apple Crumble with Custard

Sticky Date Pudding with Butterscotch Sauce & Ice Cream

Pavlova with Cream & Fruit

Passionfruit Cheesecake & Cream

Premium Two Course

\$22.00

Mains – choice of two

Crumbed Fish, Chips & Salad

Chicken Schnitzel, Chips & Salad

Warm Thai Beef Salad

Seafood Basket, Chips & Salad

Desserts – choice of two

Apple Crumble with Custard

Sticky Date Pudding with Butterscotch Sauce & Ice Cream

Pavlova with Cream & Fruit

Passionfruit Cheesecake & Cream

Platinum Mains – choice of two

\$26.00

Sirloin Steak (served Medium) with Potato Rosti, Steamed Greens & Port Wine Jus

Pan-fried Snapper served with Chunky Chips & Roasted Pumpkin, Beetroot, Quinoa & Rocket Salad with an Apple Cider & Honey Vinaigrette

Chicken Breast Roulade with Champagne Ham & Double Brie served with Cherry & Red Wine Jus, Potato Rosti & Steamed Greens

Mixed Beef & Pork Ribs smothered in a Chilli Plum Sauce served with Creamy Mash Potato & Steamed Greens

Add a Dessert – choice of two

\$5.00

Apple Crumble with Custard

Sticky Date Pudding with Butterscotch Sauce & Ice Cream

Pavlova with Cream & Fruit

Passionfruit Cheesecake & Cream